THANKSGIVING MENU 2026

Email erin@mindyscateringdc.com to pre order
Include your ADDRESS and Cell Phone number!!!!

DELIVERY Wednesday, November 25, 2026 (or pick up in ALEXANDRIA)
ORDER DEADLINE **Friday, November 13** (earlier if our delivery schedule is full)

Starters priced à la carte

Available to be added to your full meal package

Spinach and Artichoke Dip **OR** Lump Crab & Artichoke Dip
With Crostini
$40 serves 6

Gingered Butternut Squash Soup
$25 per quart

Mini Sauteed Crab Cakes with Remoulade Sauce
$40 per dozen

Baby Spinach and Arugula Salad
with Roasted Butternut Squash, Pomegranate Seeds, Goat Cheese and
Mindy's Honey Balsamic Vinaigrette
$22 box to serve 2

Warm Dried Cherry, Rosemary and Pecan Brie En Croute
With Crackers
$45 7 ounce brie serves 6 plus

Dinner to serve 4 to 6 guests

$325

Herb Roasted Turkey Breast, Sliced GF
With a Pint of Turkey Gravy & a half Pint Cranberry Orange Relish

(Sub Herb Roasted Beef Tenderloin instead of Turkey for your dinner $60 surcharge)

Select Four Sides:

Traditional Sage Bread Stuffing

Southern Cornbread Sausage Stuffing

Creamy Mashed Potatoes GF

Caramelized Brussels Sprouts with a hit of Garlic GF

Sauteed Thin Beans with Lemon Butter GF

Winter Greens Gratin
Rosemary Gruyere Bechamel and topped with Butter Breadcrumbs

Sweet Potato Casserole with Pecan Praline Topping

Cavatappi Mac & Cheese
With Cheddar and Gruyere

Warm Lobster Mac & Cheese
Shell Pasta with a Gruyere and Cheddar Lobster Sauce with Buttery Breadcrumbs
($30 surcharge added to meal package)

Orzo Salad with Roasted Butternut Squash, Spinach, Dried Cranberries,
Goat Cheese, Toasted Pumpkin Seeds and Thin Sliced Radicchio
Lemon Maple Dressing

Honey Rosemary Roasted Root Vegetables GF
Carrots, Parsnips, Beet and Sweet Potato

Select One:

Brioche Rolls

Cheddar Biscuits

Corn Bread Squares

ADDITIONAL SIDE DISHES ARE $35 per container

Mindy's Catering ~ 4942C Eisenhower Ave ~ Alexandria VA 22304 ~ 202.342.6207

JUST THE SIDES PACKAGE

$200

Select Four Sides:

Traditional Sage Bread Stuffing

Southern Cornbread Sausage Stuffing

Creamy Mashed Potatoes GF

Caramelized Brussels Sprouts with a hit of Garlic GF

Sauteed Thin Beans with Lemon Butter GF

Winter Greens Gratin
Rosemary Gruyere Bechamel and topped with Butter Breadcrumbs

Sweet Potato Casserole with Pecan Praline Topping

Cavatappi Mac & Cheese
With Cheddar and Gruyere

Warm Lobster Mac & Cheese
Orrechiette Pasta with a Gruyere and Cheddar Lobster Sauce with Buttery Breadcrumbs
($30 surcharge added to meal package)

Orzo Salad with Roasted Butternut Squash, Spinach, Dried Cranberries,
Goat Cheese, Toasted Pumpkin Seeds and Thin Sliced Radicchio
Lemon Maple Dressing

Honey Rosemary Roasted Root Vegetables GF
Carrots, Parsnips, Beet and Sweet Potato

Add an Extra Entrée to your package

Pomegranate Molasses Glazed Salmon GF
4 Pieces of Salmon $70

Herb Roasted Tenderloin of Beef GF
With Horseradish Sauce
Beef for 4 $80